

Easy Refrigerator Pickled Vegetables

Makes 4 – 500ml jars

Depending on which vegetables you choose and how they are cut and packed, you may have some leftover, but this is a good approximate starting point. Additional veggies can be added to the brine as the pickled ones are eaten. Just keep in mind the new additions will take a few days to soak in the flavor. Feel free to skip the sugar entirely if you're looking for a tangier pickle.

For the brine:

- 4 cups water
- 8 garlic cloves, peeled and left whole
- 2 cups distilled white vinegar, 5% acidity
- 2 tablespoons white sugar, optional
- 2 tablespoons kosher salt

For the seasonings:

- 8-12 sprigs fresh dill
- 1 teaspoon celery seeds
- 1 teaspoon coriander seeds
- 1 teaspoon mustard seeds
- 1 teaspoon black peppercorns
- 1/4 teaspoon crushed chili flakes, optional

For the vegetables:

- 1 kg assorted vegetables (about 2 pounds)

Make your own combination of cauliflower florets, green beans, carrots, pickling cucumbers, English cucumbers, red bell pepper, jalapeno pepper, green onions, sweet onions

Wash the jars in a dishwasher or in very hot soapy water. Rinse well and set aside to dry.

Cut the cauliflower into small, bite-size florets. Trim the green beans of the ends and leave whole. Slice the carrots into thick rounds or lengthwise into sticks. Remove the ends from the cucumbers and thickly slice. Peel the onions and slice into rings or half-moons. Seed the bell peppers slice into strips.

In a medium saucepan bring the water to a boil, reduce the heat so the water simmers, and add the whole garlic cloves. Simmer the garlic for 5 minutes. Add the vinegar, sugar, and salt, and then raise the heat to return to a boil. Cook and stir just until the sugar and salt dissolve. Remove from the heat.

Place 2 or 3 sprigs of the dill in each jar. Combine the celery seed, mustard see, coriander seeds, black peppercorns and optional chili flakes in a small bowl. Place 1 teaspoon of the

mixture in each jar. Using tongs, remove the garlic from the brine and place 2 cloves in each jar.

Pack the jars full with your choice of vegetables. You want the jars to be tightly packed. Bring the brine back to a boil. Place a wide mouth funnel over the mouth of your jar. Use a ladle to pour the brine over the vegetables to cover completely

Let the vegetables cool and then cover and refrigerate. The pickles will taste good after one day, and the flavor will continue to improve over several days. They will keep well in the refrigerator for 2-3 months.